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Only food seems to have undergone only slight improvement: the couscous of millet or rice (a little fish or meat during periods of abundance) are basic in their diet. Bread, rarely eaten during the meal, is reserved for children; it takes the place of cake. Water remains the essential drink of the Moslem; water, palm wine (during the harvest), and grape wine (on feast days) are consumed by the non-Islamized None.

The frugal housewife profits from the proximity of the escale for /380/ the daily sale in the market of the products of her personal garden. She cultivates tomatoes, beans, pumpkins, and okra. At Keur-Issa-Bambara she has tried, with greater or lesser success, to cultivate potatoes and salad greens; the gathering of mangoes also procures a little profit for her. When the harvest from the garden is exhausted, the collection of dead wood which she will take to sell in the market in the form of little bundles will yield a few coins for her.

In parallel fashion, the husband-cultivator harvests on a plot of his lougan products that are easy to sell on the Thiès market; at Keur-Issa-Bambara he lays out flooded rice-fields and cultivates the sweet potato and manioc, part of which is offered to the clientele of the escale.

During the dry season the None principally works at gathering palmyra leaves; they will be sold, as bundles of thatch, for making roofs for the huts of the urban quarters; after the harvest he carries dried groundnut leaves to the city for fodder for the little horses harnessed to the taxicabs.

Despite the ready sale that can be made with cattle, they are not very numerous. When the epizootic diseases have spared them, they give an appreciable profit to their owner through the sale of milk. At Tiali, the only herd in the village, which contains about 30 animals, belongs to a single breeder. It is guarded by Peul shepherds who lead it to graze in the neighboring woodlands. The morning milk and the calves belong to the owner; the evening milk goes

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This is the most common preparation, but the native cuisine is acquainted with a host of others. The couscous is light, refreshing, and very nourishing.

Millet is also given to horses. Basi is used the most in this practice, but souna gives them more vigor, although heating them up more.

The Africans, by making millet germinate and putting it in water to boil for several days, obtain a kind of invigorating beer (pouh in Wolof), but one which, if taken in great quantities, produces a very heavy drunkenness. Millet, just like maize, fattens animals quickly, especially poultry.

Sorghum is a plant widely cultivated in Senegal. It is necessary to accustom the Senegalese farmer as rapidly as possible to replacing the ordinary variety by that of the sweet sorghum, that is, the saccharatum variety, which would have the advantage of giving sugar and grain. This saccharatum variety is utilized a great deal in the United States for the production of sugar. Then a sugar refinery would be created, which would be one more source of wealth for this country, wealth all the more appreciable because the African is fond of delicacies and a great consumer of sugar (mint tea, Moorish coffee, and infusions).

Rice. It is cultivated in Senegal in damp places, on the edges of marigots /watercourses/, in Sine, in Casamance, and at the mouth of the river (Richard-Toll, etc.). A large number of varieties is known, some of which grow in relatively dry and high places; black rice is one of them.

The African rice is Oryza glaberrima, but wild rice grows by itself; this is Oryza latifolia (punctata and sylvestris). The native rice is much more in demand by the Africans and often even by the Europeans than foreign rice. African cooks excel in preparing rice in all kinds of ways.

Rice is emollient, soothing, very nourishing, and not at all binding or constipating as is sometimes thought. It also gives a beer by fermentation. Rice water renders great service in dysentery, as a beverage, and for bathing. Rice water is also a cooling drink for feverish and inflammatory ailments. Finally, rice powder is useful as an absorbent for skin diseases.

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eaten as couscous in the south of the Sahara.

Some Gramineae give very fine hay, but one must hurry to harvest them before the dryness is well established, for then the Gramineae quickly lose their leaves and become not very nourishing. Besides, these hays are worth far less than those of Europe, even comparing plants of the same species with each other. Finally, the best local hay is still groundnut straw.

J. B. Faur.
(Dakar.)

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242 trade and the beginning of cultivation, at an interest of 20%
244 on a base of about 100 kilograms per cultivator. Reimburse-
654 ment takes place before the opening of trade, the greatness
of the loss explaining the high rate of interest. The seeds
stocked by these Mutuelles are disinfected, and samples are
sent to Bambey for analysis.

2) Improvement in the techniques of cultivation. An
agricultural calendar restricted to four months and demanding
hard labor, very rudimentary implements, and the absence of
fertilizers explain in large part the lack of efficiency of the
traditional methods.

The example of Koutiala in the Sudan, where some plows
were distributed, has shown that the use of this implement is
often prohibited in a tropical environment. In contrast, Bambey
and Boulel have successfully experimented with small equip-
ment, hoes and drills /semoirs/, in mixed /attelée/cultivation.
These light implements can greatly facilitate the work of the
peasant. A great obstacle remains in the mediocrity of the
animal husbandry, inasmuch as it is divorced from agriculture.
The donkeys throughout the country, the camels in the north,
and the cattle entrusted to the Peul have never been regarded
as draft animals. Today 20,000 light drills, sold on credit by
the S. M. D. R., are in service. Up to now the hoes have not
had the same success.

• [231] /13/ Mixed cultivation also has the advantage of link-
ing cultivation and animal husbandry and of permitting the
agriculturalist to utilize the manure, as the Sérère know how
to do. The experiences of Bambey have shown that manuring is
to be done for millet, but not for groundnuts, under penalty of
harvesting many empty shells. The use of millet as green
manure seems very beneficial on these unstable lands; the
application of the fertilizer compound N. P. K., in the form
of tablets to avoid rapid leaching, assures returns 30% higher.
At the present time the Mutuelles are distributing about 6,000 me-
trique tons of fertilizer a year. The high price of these im-
ported products is an obstacle to their popularization, but some

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438 2. The "circuit" of groundnuts. The purchase of the
442 groundnuts in the escale and storing them in the secco of the
trader constitute only one step in the complicated circuit that
the groundnuts take from the place of production to the port
of exportation or to the oil-factories.

492 1) The means of transport. From the place of production
438 to the escale, the groundnuts essentially utilize the traditional
modes of transport, donkeys throughout the country and camels
[656] in the north. The decree of 4 September 1935 has forbidden the
use of trucks. Its aims were to avoid bulky hauls, purchases at
• [231] a low price at the place of production, and, above all, to en-
courage local animal-husbandry. This system, however, carries
with it grave defects. Most often transport on the back of a
donkey is more expensive for the producer than transport by
truck because the camel-drivers and donkey-drivers impose
their own price on the peasants who do not have animals.
Moreover, the transporter guides the seller to a trader whom
the seller did not choose. Today, however, more and more
derogations are permitted, because in the south, where the
groundnut is progressing, the tsetse interdicts animal husbandry,
and in the other regions the overworked animals are incapable
of doing the transporting at the end of trade. Finally, certain
[87A] co-operatives which pretend "to collect" and not to buy do
send trucks to the places of production.

494 From the secco of the trader to the port nearby or to the
438 railroad station, transport is handled by trucks. It is essen-
tially the commercial firms, the traders, or the local oil-
makers who use them. There are few professional transporters
because the traffic is essentially seasonal. The generally bad
[491] condition of the unpaved roads, except for the "Transgambienne"
from Dakar to Ziguinchor, causes a rapid wearing-out of equip-
ment, whose amortization is a heavy burden on the budget of
the merchants.

497 The Dakar--Saint-Louis railroad and especially the Dakar-
438 Niger transport more than 200,000 metric tons of groundnuts

[Text continues on P. 21--Analyst]

AGRICULTURE

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tunity for much development in this industry, particularly in the irrigated areas of the Casamance Territory and Sine-Saloum. Europeans own the majority of the plantations, but co-operate with and encourage native growers. During the first quarter of 1939 production in Tambacounda province was 152 tons, and the factory at Kolda treated 165 tons of fibre. 248 [433] [288]

Ginger. The ginger plant (*Zingiber officinale*) is of Asiatic origin, but it has been cultivated in Africa for many centuries. It is grown on a small scale wherever the rainfall is over 30 inches. It does best in a rich soil and requires shade. The ginger of commerce is prepared from the rhizome or underground stem, which is mature when the leaves turn yellow. The best ginger is prepared from immature rhizomes, which are peeled and preserved in sugar syrup, but in West Africa the coarser, mature stems are also used. Chewed ginger is reputed to enhance the stimulating effect of kola. 244 [251] [276]

Pimientos. Several species of *Capicum* or peppers grow in the Federation. In Senegal the most common are *C. annum* and *C. frutescens*, both bearing red fruits. The former was introduced from South America. It is less pungent and has larger fruits, known as 'capsicums'. *C. frutescens* has hotter fruits, known in commerce as 'chillies'. Cayenne or paprika is the red powder obtained from grounding the fruit. Pepper shrubs are grown from seeds, and after three months bear fruit for at least six months. These red peppers should not be confused with the common pepper, which is a climber and does not grow in West Africa.

Henna. This plant (*Lawsonia inermis*), like sugar-cane, maize, ginger, and castor oil, is grown wherever there is enough water. The plant is much revered by Moslems and often grown as a hedge. The powder of the young, dried leaves is the source of henna dye. 249

Other Crops. Other products of which small quantities are exported are citrus fruits, gum arabic, shea butter, cotton, kapok, and palm kernels. 439 241

Livestock

Livestock are fewer here than in any other colony. Sheep and goats, the latter being the more numerous, are kept near the river between Podor and Bakel and number about 100,000. There are some 310,000 cattle, 50,000 donkeys, 6,000 camels, and 14,000 pigs. These last are mainly kept in the Casamance Territory. There are 36,000 horses. These are of two breeds, the M'Bayar and the M'Par, and 231

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the former provide mounts for the tirailleurs. Apiculture has increased in recent years, and in 1939 over 59,000 beehives were installed in the provinces of Bakel, Baol, Kolda, and Sine-Saloum.

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Experimental Stations

There are agricultural experimental stations at Bambey, Dagana, Kolda, Louga, and Tambacounda, nurseries and botanical gardens at Hann, Richard Toll, and Sor, a livestock experimental station at Makhana (11 miles north-east of St. Louis), and farm schools at Diorbivoul and Soringho (near Matam). The stations at Bambey and Louga specialize in ground-nuts, those at Kolda and Tambacounda in sisal, and that at Dagana in gum and *Borassus palma* (Fig. 8).

13. COMMERCE AND FINANCE

COMMERCE

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OFFICIAL statistics combine Senegal and French Sudan under one head for detailed figures, and, in addition, the general summary of *Commerce Spécial* combines them with Mauritania. These three colonies account for more than 50 per cent. of the total trade of the Federation, and of this percentage Senegal undoubtedly provides a very large proportion.

The Balance of Trade. The value of the imports commonly exceeds that of the exports, but in 1938, the last year for which statistics are available, imports were valued at 1,016,837,000 francs and exports at 1,725,649,000 francs.

Firms. The principal firms are Chavenel et Fils, the Commerce Africain, the Compagnie Française de l'Afrique Occidentale, Dèves et Chaumet, Maurel et Prom, the Nouvelle Société Commerciale Africaine, Charles Peyrissac et Cie., the Société Commerciale de l'Ouest Africain, Soucail et Cie., and Véria et Cie.

Exports. The principal item of export is the ground-nut. The first export of ground-nuts was made from Rufisque to Rouen in 1840, and since 1844 there have been regular shipments to Marseilles. In 1936, 393,485 tons of ground-nuts in shell (28,452 tons from French Sudan) and 60,448 tons of shelled ground-nuts (4,429 tons from French Sudan) were exported, respectively worth 351,674,905 francs and 73,384,546 francs. In 1937 both quantities rose, the nuts in shell to 517,322 tons worth 431,746,036 francs and the shelled nuts to